



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

RRK Enterprises, LLC
Subway
8628 N 107th St
Milwaukee, WI

12/1/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	1. Clean out the mold in the customer soda ice chute. Maintain clean as necessary. 2. The tomato slicer is stained and has mold on the underside. Replace or clean it by unscrewing the screws so that you can clean the mold off the underside by the screwheads. Food equipment must be clean and sanitized before used with food.	12/1/2014
Improper Hold		
3-501.18	Veggie patties dated 11/18/14 and pizza sausage dated 11/19/14. Both of these products are past the 7 day expiration date and were discarded by the manager. COS Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed. Ready to eat food is only good for 7 days once it is thawed and the package opened.	12/1/2014
Other CDC Factors		
7-202.12	The warewashing sanitizer compartment had less than 100ppm quaternary ammonia. The desired amount is 200ppm. Check the levels frequently throughout the day and change as needed. All toxic materials must be used following the manufacturers directions.	12/1/2014
Personal Hygiene		
2-401.11	Manager was eating his lunch on the prep table. Employees may only eat in designated areas not in the food preparation area. Also, designate a space in the walk in cooler for employee food.	12/1/2014



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|----------|--|-----------|
| 6-301.11 | Mens bathroom did not have hand soap. Since you share the bathroom with the convenience store you are both responsible for stocking hand washing supplies.
Make sure all handsinks are supplied with soap. | 12/1/2014 |
| 6-301.12 | The mens bathroom did not have any paper towels. Since you share the bathroom with the convenience store you are both responsible for stocking hand washing supplies.
Provide single service toweling for all handsinks. REPEAT | 12/1/2014 |

CDC Risk Violation(s): 6

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
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Good Practice Violation(s): 0

Total Violations: 6

Notes:

FDL ok
cfm is Ravji exp. 2017

Keep the trash bin lid closed and pick up the garbage in the dumpster area.

Employees may only wear a plain wedding band. Have employees remove excess jewelry (2 bracelets).

On 12/1/2014, I served these orders upon RRK Enterprises, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature